



Virginia Green Restaurants

Profile:



full circle catering Lexington, Virginia

Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green Events** have been thoughtfully planned and designed to minimize the event's impacts on the environment. This event has met the established "core activities" for *Green Events* and has committed to communicate its activities to its participants. Below is a list of this event's "green" activities that participants can expect.

full circle catering

full circle catering provides a full service menu to Rockbridge County and the greater Shenandoah Valley. Offering fresh, homemade food, innovatively presented, and managed by an exquisitely trained staff, full circle makes the meal while you enjoy the unique and stress-free celebration. We work to use locally produced goods in a way that is both environmentally sound and leaves as little footprint as possible.

Virginia Green Activities. When visiting full circle catering, you can expect the following practices:

CORE ACTIVITIES for Restaurants

- ☒ **Recycling and Waste Reduction.** Glass bottles must be recycled by Green Restaurants, but other recycling is highly encouraged as well.
 - Recycle: Glass, Steel Cans, Plastic, Office Paper, Toner Cartridges, Newspaper, Cardboard, Packing Supplies, Fluorescent Lamps, Batteries, Electronics Electronics Equipment
 - Compost excess food waste
 - Donate cooked, unused foods to local community food kitchen
 - Track overall waste bills
 - Donate excess food from events
 - Effective food inventory control to minimize wastes
 - Locally grown, organic and sustainable-grown foods
 - Use non-bleached napkins and coffee filters
 - Use recycled-content paper towels and toilet tissue
 - Print menus on recycled content paper and use soy-based inks
 - Screen-based ordering system
 - Encourage suppliers to minimize packaging and other waste materials
 - 2-sided copying and printing
 - Electronic correspondence and forms
 - Use "green" cleaners
 - Purchase durable equipment and furniture

- Use of reused building materials or those from sustainable sources
 - Use of latex paint
 - Preventative maintenance on all vehicles and equipment
 - Last in/first out inventory
 - Use least toxic materials
- ☑ **Styrofoam and Disposables Reduction.** Green Restaurants should reduce if not eliminate the use of Styrofoam and disposables. If you must use disposables, use products that are bio-based, paper, or recyclable.
- Disposable containers made from bio-based, recycled content, or compostable
- ☑ **Grease Recycling.** Grease should be collected and recycled. Grease filtering companies can also greatly reduce the amount of grease waste.
- No grease used
- ☑ **Water Efficiency.** Restaurants should have a “plan” for conserving and using water efficiently.
- Track overall water usage and wastewater
 - Preventative maintenance of drips and leaks
 - Encourage dry cleanup over water-based
 - Low flow toilets and low flow restrictors on faucets and showerheads
 - Effective landscape management plan
 - Rain barrels
 - Effective storm water management
 - Minimization of impervious areas
 - Vegetative buffers around streams and ponds
- ☑ **Energy Conservation.** Green Restaurants should have a “plan” in place to reduce overall energy consumption.
- Track overall energy bills
 - Purchase **EnergyStar** computers and appliances
 - Use ceiling fans and natural lighting
 - High Efficiency Heating and Air Conditioning (HVAC)
 - Scheduled preventive maintenance on HVAC
 - Use of natural lighting and lighting sensors
 - High efficiency compact fluorescent light bulbs in all canned spotlights
 - Thermal rated windows and/or tinting and additional insulation
 - Purchase fuel-efficient vehicles

For more information on **full circle catering**, see www.fullcirclecatering.com
or contact Jenny Elmes at elmes@rockbridge.net.

For more information on **Virginia Green** program, see www.deq.virginia.gov/p2/virginiagreen.
Click on “Restaurants” to see other Green Restaurants.



Virginia Green is a partnership supported by the Virginia Department of Environmental Quality, the Virginia Hospitality & Tourism Association, and the Virginia Tourism Corporation.

